# THE WORLD

MONDAY EVENING, NOVEMBER 26.

EUESCRIPTION TO THE EVENING MDITION (Ipaluding Postage), \L. 29.....NO. 9.960

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# Here's a "High-Water Mark."

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# 580,205.

Supt. of Mail and Delivery Dept. W. H. NEWMAN, Foreman Press-Room.

Fersonally appeared before me this 8th day of November, 1888, J. B. McGuyen, Superintendent Mail and Delivery Department, and W. H. Newman, Foreman Press-Room of The Wonld, who, being sworn, do depose and say that the foregoing statement is true and correct. JOHN D. AUSTIN. Commissioner of Deeds.

A Record Never Before Achieved by an American Newspaper.

#### THE DAY OF TURKEYS.

Next Thursday is the day of Thanksgiving. After the religious sentiment called forth by the holiday, the dinner ranks in importance. THE EVENING WORLD makes itself for the occasion the cookery book of its thousands of housekeeping readers. In the menus we offer for the edification of the women, they will find more useful hints than can be gathered from Mrs. Glass herself.

That eminent authority tells us that the first thing to be done in cooking a bare is to catch it. The first necessity in preparing a Thanksgiving dinner is to ge money to buy it with. The besaty of THE EVENING WORLD's cartes is that every purse, provided it is not entirely empty, can be accommodated. We suggest modest dinners and elaborate dinners, dinners for the rich and dinners for the poor. May most of our readers be in a position to select the best of these. May those who are not so fortunate be happy and contented with a more moderate repast. And in all cases may good digestion wait on appetite and health on both.

#### HOUSEKEEPING EXTRAORDINARY. Mayor-elect Grant has purchased a new

residence. It is in an aristocratic neighborhood, being on the north side of West Seventy-Third street, just east of West End avenue. He has Gen. GRANT'S widow as a near neighbor. It is a handsome house, brown stone, finished with Tiffany brick, four stories and basement. But it will have no female head at present, as the Mayor declares his intention to remain in bachelorhood. We congratulate the Mayor-elect on his

new bachelor hall. It will no doubt be a gem, lacking only a mistress to make it perfect. But its owner will not forget that he
will have a yet more important house to put
in order after the let of next January. He
wages and thought the country will wait until Wednesday to allow the men to raise the Stephenson
boycott, failing which they say they will lock
out all the Knights of Labor and union men
out all the Knights of Labor and union men will be called upon to clean, repair and this city, Jersey City, Newark and Paterson. refurnish the edifice of the City Government. From feellar to attle it needs purification and a thorough cleansing. There are unhealthful, malarious spots in it which must undergo a process of disinfection. The last tenant has been a citizen of fair individual reputation, but careless, impracticable, notional and unfit for municipal houselseeping. He has hired bad servants; in some cases rascals who have proved dishonest and not only neglected their duties but robbed the premises. The new master must get rid of such worthless help, and put honest and capable men in their places. Then he must repair the building and make it of greater value and more convenient and profitable as a residence.

We wish the Mayor elect every success as housekeeper, both in his public and private capacity.

#### A PITTFUL STORY.

A sad domestic story is told in the fate of the fleet of coal barges which went down in the lower bay about 2 o'clock yesterday morning during the storm which swept over the city. The barges were being towed from Bergen Point to New York, laden with coal. Their captains did not want to venture the passage in the storm, but the commander of the tug of the Delaware and Raritan Towing Company insisted on starting, and the barges were lashed together with more than ordinary care.

The result was disastrous. Nearly all the tow went down. Out of fifteen only three were saved. Fortunately no lives were lost, although nearly every barge contained the wife and family of its captain. Women and children escaped in their night clothes, but everything they possessed except what they

were went to the bottom. Very few know what this means. The story of one captain tells the tale of the whole. The barges are generally owned by the captain. He puts into it every dollar he possesses in the world. He furnishes the cabin with what to him is luxury, and feels a pride in his carpets, curtains and other extravagances. It is his home. His wife and childress make it a palace in his eyes. By this Sessor nearly a dozen families are rendered

bomeless and penniless, just as much so as a | " EITHER A FOOL OR KNAVE." person would be whose residence and all his worldly goods were swallowed up by an

earthquake, No Western bliggard ever made a desolation so complete as this, so far as the poor barge owners are concerned.

A STRATEGIC VICTORY.

The female suffragists of North Carolina have taught their Northern sisters a lesson which, it is possible, the latter may profit by at some future time. In the recent election nearly a hundred colored sisters in Pitt County, in that State, resolved to resort to a novel expedient to resist the despotism of the male wretches who bar their way to the ballot

box. They donned male attire, gave their names and addresses with all the confidence of lords of creation, and passed muster. They voted the Republican ticket, and consequently their ballots did not count. But they vindicated a principle, and that, to a

woman of spirit, is everything.

This is certainly a shrewd method of enforcing what the women consider their rights. It will be remembered that the plea of some of our city inspectors of registration who admitted two or three women to the list was that they did not know of their own knowledge the sex of the applicants. They would be still more puzzled if approached

by females in male attire. And as

would be still more puzzled if approached by females in male attire. And as some names are common to both sexes, it is not easy to see why the scheme of the North Carolina women, which was so successful in that State, should fail in New York. At all events, we commend the incident to the consideration of our own women suffragists.

A story comes from Cincinnati to the effect that some young ladies who aspire to the stage called on Mrs. Lanorax in her private car and were refused admittance. When they sent an urgent appeared at the ear door, tore up their card and threw it at them. We scarcely believe the story, but if it is true the male relatives of the young women should pay Mr. Gebraho a visit.

At last we have a key to the whole mysterious affair. The Whitechapel flend, "Jack the Elipper," as the Londoners call him, is as it to be a powerful mesmerist. This accounts for it all. Jack not celly mesmerizes his victima, and thus renders their powerless to resist, but puts the London police most effectually to sleep.

WORLDLINGS.

James McMillan, of Derroit, who will probably be the next Senator from Metsigan, has a fertune of sits, 000,000. He is fifty years old and began life poor.

Bret Harte, the author, is in his fiftieth year.

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Bret Harte, the author, is in his fiftieth year. He has been writing since early in the sixtles, when he printed a number of poems and war lyrica in the Ean Francisco papers. Provious to this time he had been a compositor.

Among the members of the present Congress who will not answer to the roll-call of the next are three of the wealthiest men in the House—Scott, of Pennsylvania; William Walter Phelps, of New Jersey, and Beriah Wilkins, of Ohio.

Oscar II., King of Sweden, is said to be a very manly-looking monarch. He stands 6 feet 2 inches in his stockings, is well proportioned, and has gray hair and short, rull beard. He is a gifted orator, and is a poet and musician as well.

#### WON'T RAISE THE BOYCOTT.

Ale and Parter Browery Employees Refuse to Yield in the Stevenson Case.

The Ale and Porter Brewers' Employees Protective Association has resolved not to re move the boycott from the product of John Stevenson & Co.'s brewery for the alleged reason that that firm does not pay union

#### JAMES J. KELSO DYING.

The ex-Chief of Police Stricken with Apo plexy at the Dinner-Table.

Ex-Chief of Police James J. Kelso is dying of apoplexy at his residence, 110 East Fifty-fifth street. He was stricken while at his dinner-table resterday, and has remained unconscious since. Mr. Kelso is a prominent member of the County Democracy and of the New Amsterdam Ciub. He Democracy and of the New Amsterdam Club. He was the leader of the County Democracy in the Twenty-first Assembly Dustrict. For a number of years he has been Superintendent of Markets in the Finance Department.

Mr. Kelso is a man of full habit and hable to just such an attack as he has experienced. He has been in poor health for a long time.

#### By No Means the Least.

[From the Atlentown (Pa.) Pribune.]
The New York EVENING WORLD has invited its readers to contribute to its columns their opinion on the oiggest existing nuisance. There are a reat many first-class nuisances on earth, and not the least of these is the man who occupies an hour pointers on how to run a successful newspaper

The Nutsunce Discussion. (From the Some Sentinel.)
THE EVENING WORLD is an enterprising sheet. It has lately been soliciting its readers to assist Gen. Harrison in making his Cabinet and to give Stful fancies of what they would do were they suddenly possessed of \$1,000,000. It now invites let-"The Biggest Nuisance and Its Remedy." Under this head would probably come most of the letters that will be received. The remedy is to stop receiving them.



Bunco Canvasser-1 can't be mistaken! Aren't you a son of the Widners, of Hickmond? Bis Prey-No; I'm a son of a Cannon, of Sal

WHAT POWDERLY SAYS OF BARRY AT INDIANAPOLIS.

The Latter Will Challenge the General Master Workman to a Public Debate in Scranton Schoon Charges Concerning \$495,000 of the Order's Maney—The General Assembly Rendy to Adjourn.

SPECIAL TO THE EVENING WORLD, Indianapolis, Nov. 26.—The General Assembly of the Knights of Labor will terminate its proceedings at the close of the ession this afternoon, and the delegates will all have started homeward by to-morrow morning.

The forenoon sessions will be occupied with the case of District Assembly 49, the discussion on which will be limited to two Then Mr. Powderly will administer a rep-

rimand by the body to Representative Skeffington, of the Shoemakers' National District, and then will follow the installation of the general officers. During the afternoon session Mr. Pow-

derly will appoint the members of the Legislative Committee who will be stationed at Vashington. The Committee will consist of Ralph

Beaumont, of New York, Chairman; Rob't. Layton, Pittsburg, Pa., and Ira B. Aglesworth, Baltimore, Md.
Thomas B. Barry postponed his departure

from the city last evening and left this morn-

counted for was approved."

General Master Workman Powderly was asked this morning by THE EVENING WORLD correspondent if he would notice Barry's challenge to a discussion in the city of

Scranton.

He said: "I will pay no heed to the man.
He is either a fool or a knave. He is becoming dangerous and ought to be placed under restraint. His friends should see to him at once,"

#### FUN FOR AFTER DINNER.

An Autec Fragment



Supposed to represent a wife suggesting the hour to her husband on his return from a

#### Qualified to Enter.

[From the Norrietown Herald,] A correspondent asks the Boston Globe : " Can person obtain admission to the Old Ladies' Borre. as is reported, by collecting 1,000,000 old postage stamps?" The Globe replies in the negative, by we should think the person who performs such task would have no difficulty in getting admitte o almost any insane asylum

[From the Cartoon.] Mrs. Upton (to her husband)-Charley, you have been with me nearly the whole evening. Go and make yourself agreeable to Miss Bruce or Miss

Walters.
Ar. Upton—But, my dear, I prefer your society,
Mrs. Upton—Yes, darling, but people will think
we are fond of each other, and that is dreadfully
bad form, you know.

#### An Exceptional Case.

[From the Sarannah Neve.] Sunday-school people in Brooklyn have discussed ately what is known as the Sunday-school kiss, which is the process of osculation between teacher which is the process of occlusion between teacher and pupil as the last named takes his or her pisce in the Sunday-school class. Some strong reasons have been presented for the abandonment of the custom, but none of them applies to the young man who teaches a class of pretty girls.

Statesmanlike Reticence.

LFrom the Chicago Tribune.1 Reporter-Well, Senator, I have come according to your request. What feature of the late cam-

Distinguished Senator (with ponderous gravity)-I have sent for you, sir, to say that I positively re-I have sent for you, sir, to say that I positively refuse to be interviewed. Put that down—positively refuse. These public men that are always rushing into print in order to keep themselves before the public—got that down?—might take a leason from the statesmanlike reticence of men who really know the causes that contributed to our late defeat, but who maintain a dignified reserve when approached by the thoughtless interviewer. Add something about my evident unwillingness to thrust my personality on the public, and let me a. e the article before you print it. Good day.

Raid on Bowery Promenaders. Detective George Connor, of the Eleventh Precinct, started out last night to arrest the tramps and beggars who frequent the Bowery. morning he arraigned fourteen prisoners at the Essex Market Police Court and Justice Ford sent them to the workhouse for three months.

She Threw a Lighted Lamp at Him. Henry Christ, of 90 Henry street, charged his wite Heien, in the Essex Market Court to-day, with being an habitual drunkard. He said that when he upbraided her for her drinking habits lest night and seized a lighted lamp and threw it at him. She was sent to the workhouse for six months.

Tation Literary Union Reception

Union will be held this evening at 257 Rast Tairtyninth street. The Union's affairs have always been on a grand scale, and to-night's promises to eclipse all former events.

The annual reception of the Tatian Literary

## THANKSGIVING MENUS.

(Continued from First Page.) Thanksgiving menu of mine host Bemis of the Richelten, composed by Urbain Sobra, chef:

Hustres sur Coquilles.
Chateau Yquem, 1866.
Printaniere Espale.
Bherry, Pennarin, Loviathan, 1836.
Hors o'Churen Varies.
Crounettes de Tarragim, Ram Ward.
lohanniaberger, Prince Metternich's Cabinet, Osleses de Rue de Veau Financiere.
Vino de Fompen.
Diude Sauvage braiss au Celery.
Pommes de Terre, Sarah.
Ubateau Lafiste.
Aspergos de Brunswick.
Champagne. Champagne,
Punet Imperial,
Canvashack Duck,
Salade de Sainott,
Omnance Can

Balade de Saison.

Romaneo Coules, 1878.

Ginese Parisionne.

Pesites Pours.

Fruits.

Fromage.

Old Madeirs, Belected on the Island in 1803.

Cafe Liqueurs. ARIZONA'S POLITICAL MENUS.

PEPECIAL TO THE EVENING WORLD. Tucson, Nov. 20. -Tucson's Democratic ment l'nankagiving Day is as follows:

Ornaments, Randannas.
First Course-Miedesigni Gudgeon à Le-Mer.
Rosst Dog. Apache style, with Lizard and Taratulae
seasoned with Humanitarian Tracts and Tours.
Mexican Burro fried in Quay fat, busted with Dudley
Seedle, Berved with Tammany Grackers.
Civil Service Butter on Silver Pattles.
Bursard Pudding with Mugwunp Orab Sauce.
California Wine from Boss Buckley and English Vineverds. California Wine from Boss Buckley and English Vine-yards.

Prohibition Menu-Pie compounded of Vete-Pension Messages, Anti-Spuils Vinegar, coasoned with Sactivilla West Spice. Taken with Hawitt Bour.

The menus to be taken with bowed heads, in stlenos, The Republicans will have roast tarkey, pig. calf, amb and everything nlos, and will drink to the ap-proaching day when they will get the offices.

#### WYOMING'S MENU.

[SPECIAL TO THE EVENING WORLD.]
CHRYENNE, Wy., Nov. 26.—The Thanksgiving linner menu at the Inter-Oceah Hotel, Autonio Sarielle, chef, is as follows:

Barielle, chef, is as follows:

Oystors on Shell.

Mock Tutile. Chicken Broth Calery.

Rocky Mountain Trout, Window Issues, Saratoga Potatoes.

Sweethysad Pattles, with Truffes.

Fresh Best Tongue, raisin sance, Stewed Tomatous.

Olicken ple, American style.

Tenderloin of beef, larded with musirooms.

New England punch.

Roast stricky in the beef, rocat ion of vanison, browned sweet potatous.

Roust turkey stuffed with cheshouts, cranberry sauce, builed potatoes, butter beans.

Broiled qual on tosst, separagus.

Entities, chicken shiad, radiabes, pium pudding, brandy sauce, macaroons, pincapple cream.

OONTROTIONENY.

CONFECTIONERY. Vanilla ice cream, American, Edam and Rouqefor cheece, Nuts, fruit, biscuits, coffee.

#### ST. PAUL WILL PEAST.

REFECIAL TO THE EVENING WORLD. Se. PAUL, Minn., Nov. 25. -The most claborate city will be by W. J. Dunneback, of the "Roya Café," whose chef is Gustav Schmidt. It is as fol-

lows:

Oysters on half shell.

Pures of pheasaut, consomms rayals.

Bmall Game Patties, Brolled Black Bass, Steward sauce.

Turksy and cranbarry sauce.

Primu ribs of Beal. Bugar corn. Mashed Pointoes.

Bweetbreads. Larder Kecalloped Oysters.

Green peas. Pinesppis. Sherbet.

Baddle of Venison on jelly, Radhead Duck.

Ohicken salad.

Mince and pampkin pie. Plum pudding.

Catawba jelly. Requefort and Edam cheese. Coffee.

#### A MENU PROM MOBILE.

MORILE, Als., Nov. 26 .- Appended is the menu or the Thanksgiving dinner at the Battle House,

r the Themsey.

D. Bärnes, manager:

FLANTS ON HALF SHELL.

Steen Turtie aux Quencilee. Consomme a la Celestine.

Bolied Striped Hees, Anchoy Hauce.

Bakad Deep Sex Trout, Matelotte Sauce.

Perissenne Potatoes. Consomme a la Celest.

Beiled Philadelphia Capon, Parsiey Sauce.

Brioin of Beef, Dish Grayy.

Lag of Southdown Hilton with Jelly.

Filet de Boert Gray Turkey, Crashberry Bauce.

Filet de Boert General Capon.

Baked Chicken Pie, Bender Style,

Baked Chicken Pie, Broad Sauce.

Crute an Madeira.

Bomas Punch.

Bounau Punch.

Saddle of Venison with Jeity.

Mailard Duck. Saratoga Chips.
Chicken Saind. Mayonsie of Shrimp.
Drossed Lettuce.

Boned Turksy au Aspic.
olied and Massiad Potatoes. Baked Sweet Potatoes.
Green Peas. Sweet Corn. Asparagus.
Boiled Onlons.
Boiled Onlons.
Stewed Tomadoes.

Knglish Pium Padding, Cold, and Brandy Sauce,
pple Pia.

Mince Pie.
Fruit Oake. Lady Cake. French Klasses.

Bioque Glaco.

Bioque Glaco.

Bioque Glaco.

Bioque Glaco.

Bioque Glaco.

Bioque Glaco.

Macarcons.

Bieque Glace.
Frosen Pudding, Ostawha Wine Jelly.

Apples.

Oranges.

Balanasa.

Edam and American Chaece.

COFFEE. Malaga Grapes Orackers.

#### A KANSAS DINNER.

IMPECIAL TO THE EVENING WORLD, LEAVENWORTH, Kan., Nov. 16. -An elegantly engraved card bears the Thanksgiving menu of the Hotel Delmonico, Sig. Tomasa Glacomini, chef, In detail it is as follows:

Hotel Deimonico, Sig. Tomasa Glacomini, chef, in detail it is as follows:

OYSYRES.

Blue Points, Rew, with Lemon.

Son Rew, with Lemon.

Bisque of Lobster, a la Stanley.

Purse of Game, with Oysters.

First.

Lake Trout, Orems au Gratin.

Matelotte of Salmon.

Parislenne.

Boiled.

Ham. Mutton, Uaper Sance.

Dalves' Tongue.

Roarrs.

Stuffed Turkey, with Oysters, Oranberry Sance.

Mallard Duok, with Curnens Jelly.

Rauneh of Vonison, with French Champignon.

Boned Turkey, a la Delmonico.

ENTREES.

Chicken Crequettes, with French peas.

Compote of qualis, aux Champignons.

Aspic of fowl, a la Relies.

Macaroni, a la Paierme Oyster,

Paties, a la Chef de Gualne.

SALADS.

Chicken, Mayonnaisa, Celery, Lettuce, Lobster.

COLD DIRKES.

Green peas.

Bauerkraut, Swens corn., Stewed cumatoes.

RECHICK.

Bauerkraut, Swens corn., Stewed cumatoes.

RECHICK.

Colory, Tomasto cance.

Paties.

Chicken Apple pies, Lemon pies, Greengage pie.

CAXES.

Black fruit cake.

Jelly roll, Pound cake,

Oreclean slices.

Oreclean slices.

PRENTON'S THANKSCHVING FILEADS

TRENTON'S THANKSCHVING FILEADS

#### TRENTON'S THANKSGIVING THEORY.

PEPECIAL TO THE EVENING WORLD. what a Thankagiving dinner should be like, as ac forth by the chef,of the Trenton [House, the head quarters of all the Jersey politicians of note:

uarters of all the Jersey politicians of note:

Bine Points on Shell,
Bisque of Celery,
Boide Saimon—Sance, Hellandaise,
Filet of Seef with Rushrooms,
Chickes Groquettes. Terrapin, Maryland Style,
Bills of Beef, Young Turkey, Oranberry Sance,
Domestic Dunk, Apple Sance,
Domestic Dunk, Apple Sance,
Mashed Potatoes, Boiled Sweet Polatoes,
Oanlifower, Stewed Tomatoes,
Bedd-Head Duck,
Saratoga Chice,
Lobeter Naked, Lettuce,
Mince Pie, Apple Pie, Cranberry Tark,
Coccanut Pudding, Cream Sauce,
Checolate Ica-Cram,
Apples, Oranges, Hananes,
Figs, Raisma, Assorted Nuts,
Coffee,
Requefort Cheese,

#### FOR PHILADELPHIA'S EPICURES.

PRPECIAL TO THE STREETING WORLD. PHILADELPHIA, Nov. 26. - Proprietor Boldt, o ne Hotel Bellevue, the Stratford and the Bullitt Building Restaurant, employs three cheis of andisputed talent. Proprietor Boldt has revolu ionised the cuiging of fashionable Philadelphia inth street. The Union's affairs have always been in a grand scale, and to-night's promises to eclipse ill former evenus.

A have, ourse care for cougas and colds. Adamson's The "Paris Importation" appeared in all the BOZAMO BALAME, EGEMAN, 26th es. and 6th are. "."

his brows and rattled off dishes to make the mouth | water in a way that punnied even Proprietor Boidt. | The result follows:

suit follows:

Huitess (Shrewsbury's),
Fotage a la Templiere,
Fileta de Rase Voroutsess.
Flieta de Rase Voroutsess.
Flieta de Rase Voroutsess.
Balade de Concombres.
Sula de Mouton a l'Anglaiss.
Solla de Mouton a l'Anglaiss.
Bogbet de Maptile a la Grandies.
Feronage Naribe de Connelle.
Terragia a la Fhiladeiphile.
Balade de Laitus et de Tomate.
Fromage Vario.
Plombiere sur Marrous a la Ozarine.
Petets Fours.
Raisina,
Cafe.

HOTEL BELLEVUE, PHILADELPHIA, Nov. 29, 1888, A SARATOGA PEAST. [SPECIAL TO THE EVENING WORLD.]

SARATOGA, Nov. 26.—Here is the Thanksgiving menu at the Worden.

Bine Points on Half Shell,

SOUP.

Green Turtle a l'Anglaise, Consomme a la Royal.

Boiled Kennebec Salmon, Sance de Humoreh.

Ponnes de Royan, Buen Oliva.

Boiled Capon with Egg Sance.

COLD.

Boned Turtley an Getse.

Beef, Lamb, Tonaue, Ham.

Funch e la Ramane.

Filet de Been inroed a la Sarah Bernhardt.

Qual on tosat a la Chassaur.

Opater Pattien a la Maryland.

Chicken Liver Sante an Financeire.

Lamb Chope, breaghd, a la Tobelse.

Queste Fitters au Vanilla.

SALAD.

Chicken Salad au Mayonnaise.

Potato Salad.

ROART.

Chicken Salad au Mayonnaise.
Potate Salad.

ROAST.

ROAST.

Partridge, with Jelly.

Wibs of Prime Boet, with Brown Gravy.
Turkey, Steffed, Cranberry bauce.

Saddle of Canava Muston, Currant Jelly.

VENTABLES.

Boiled Potatoes. Mashed Potatoes.

Roiled Nevest Potatoes.

Cachillower, Uream Sauce,
Green Peas. String Beans. Lima Beans.

Bweet Corn. Hewed Tomstoes.

Brail Plum Pudding, Hard and Brandy Sauce,
Green Apple Ps. Lemon Meringue Fie,
Mince Pie,
French Rieses. Maccront.
Assorted Cake, Wine Cake,
Charlotte Ruese.

Port Wine Jelly.

Dessert.

Orsuges. Applee. Almonds.

Kngishig Walnuts. Pecans.

Brasil Nuts. Raisma.

Coffee. Tes.

#### WAY DOWN IN CAROLINA.

ISPECIAL TO THE EVENING WORLD. Hotel will present its guests with the following Thankagiving dinner:

Oysters on half shell. Victors. Consourne sux Petits Pols.
Hors d'utEuvres.
Pates de Ru de Vesu Perigeux.
Olives. Radishes. Lettuce. Celery.

Pates de Rin de Veau Perigeux.
Olives. Radiahes. Lebtuca. Celery.
Fran. Lebtuca. Celery.
France. Para. Lebtuca. Celery.
Boiled Ririped Ban. Lebtuca.
Boiled Frank Best Tengue. Bauce.
Fried Chicken a le Maryland.
Sweet Breada. Pique a la Macodoines.
Tapicac Cake. Rum Rance.
Borbet an Champagne.
Borbet an Champagne.
Borbet an Champagne.
Mallard Duck. Bread Bauce.
Baddle of Venison. Ourrant Jelly.
Brimp Balad.
VEOUTABLES.
Boiled and Mashed Potatoes. Rice.
Black Sweet Potatoes. Chaliflowers.
Bests. Stewed Tomatoes. Green Peas.
DESERT.
Plum Pudding. Hard Sance.
Mince Pic. Apple Pic.
Assorted Candles. Assorted Cakes.
Floating Island.
Colles. Fruits.

KENTUCKY EPICURES. LOUISVILLE, Ky., Nov. 26.—The people at the Galt House do not propose to go hungry on Thanks

giving, as the following menu may show:

Blue Points.

Colery.

Green Turtle a l'Anglaise. Consomme Princess.

Timbales aux Truffies. Oyster Catlets a la Normand.

Filiet of English Turbot.

Kennebec Salmon, with French Peas.

Pommos a la Duchesse.

Bolled Jole and Greens.

Philadelphia Capon a is Goddard.

Spaghett au Parmesan.

Roast Siriois of Beef. Haked Mashed Potatoes.

Young Pig. Apple Sance.

Turkey stuffed with Chesinuts, Oranberry Rauce.

Baked Sweet Potatoes. Candifewer an Gratin.

Damond-back Terrapin a la Maryland.

Asparagus Hollandaise.

Larded Quall, braised a la Viotoria.

Harioot Veria.

Sweetbread Fique a la Trianon.

Macedoine of English Colera.

Roman Punch.

Cauvastack Duck a la Bigairade.

Hominy Fritters.

Roast English Gronse. Bread Sance.

Ourrant Jelly.

Lettuce Salad. Maronnaise of Uhicken. Fresh Lobeter.

Rigish Plum Pudding, Brandy and Hard Sance.

Mince Pie. Apple Pie. Pumpkin Pie.

Assorted Cakes. Confectionery, Oharloste Russe.

Sherry Wing Jelly.

Figs. Dates. Freit. Vanila Ice-oream.

Ooffee.

## A NEW HAMPSHIRE PEAST.

PERCIAL TO THE EVENING WORLD. CONCORD, N. H., Nov. 26.—The following will be served in this city Thanksgiving Day, prepared

Consomme a la Royal. Celery.

FIRE.

Baked Lake Trout. Espagnois Sagos.
Cucumbers. Pommes Dutchess. Celery.
BOILED.

Ohicken with Port. Oream Sauce.
Leg of Sonthdown Mutton, Caper Sauce.
Leg of Sonthdown Mutton, Caper Sauce.
Young Pig. Apple Sauce.
Green Goose. Brown Sauce.
Strioin Beel, Dish Gravy.
Domeste Duck. Clier Apple Bauce.
Col.D Dishies.
Chicken Salad. Houed Turkey, with Jelly.
GAME.
Rarded Groone. Red Bance.
Mallard Duck. Rapagnole Sauce.
Mallard Duck. Rapagnole Sauce.
Fiscalloped Nauer.
Fiscalloped Options on Haif Shell.
Chicken Patites a la Bechemai.
Filet of Beef. larded with Mushrooms.
Queen Fritters, Sauce Chocolate.
VECETABLES.
Boiled Potatons. Mashed Potatons.
Freen Vried Potatons. Mashed Potatons.
Rices.
Brench Fried Potatons. Blewood Tematons.
Rices.
Report Property Property Sauce Chocolate.
Rices.
Report Potatons. Mashed Potatons.
Rices.
Report Potatons. Report Sauce Chocolate.
Rices. Ries.
Knglish Pium ERSERT.
Knglish Pium ERSERT.
Snow Pudding, Lemon Bauce.
Snow Pudding, Lemon Bauce.
Mince Pie. Apple Pie. Pumpkin Pie.
Squash Pie. Constant Pie.
Squash Pie. Constant Pie.
Roman Punch. Raspberry Sherbet.
Strawberry Ico Uream.
Pears, Oranges, Grapes, English Wallants,
Pranch Office.
Raiams, Uruckees and Geosse.
French Coffee.

## FORT ORANGE CLUB'S FESTIVAL

(SPECIAL TO THE EVENING WORLD.) ALBANY, Nov. 95. - The following menu for Thanksgiving dinner is prepared by Mr. Herbert McKennia, steward of the Fort Orange Club. It is apparently designed to meet the wishes of those who made heavy investments in Benjamin Harri-

who made sawly investments in Benjamin Barrison before Nov. 6:

Oysters on the Half Shell.

Pures of Grouse a la Conde. Hare Soup a la St. George. Salmon a la Tartare. Carp a la Chembord.

Craustades of Ries e la Victoria. Brissed Goose a la Rossi Suckling Pig a l'Anclaise. Sopreme of Fowls a l'Ecarlats.

Curry of Babbits a la Indienne. Wigeon a la Americale, Current delly.

Stewed Terrapin a la Maryiand. Rossi Baddle of Southdown Mutton.

Rossi Turkey stuffed with Lalian Chestauts, Cape Cod Cranberry Jelly.

Group of Perigord Trouffice Brocoli with Parmanan Cheese.

Potato Croquettes. Mushrooms with fine Herbs au Grablery Selly.

Salsity fried in Batter. Hannoh of Roebuck a la Maric Bust Grab Polisi Pur Pudding. Vol an Vent of Apricots.

Mageschino Bayerian Crosm. Royse Jelly.

Mageschino Bayerian Crosm. Royse Jelly.

#### A RHODE ISLAND REPAST.

INPECIAL TO THE EVENING WORLD. at the Bristol, Guy Huntuur chef, will enjoy the Nayst Points on the half shell,
Most Turkle h l'Anglaise.
Potage Julienne.
Pilet de Boie à in Relieune.
Pilet de Boie à in Relieune.
Loiseter Grounsteau an Maitre d'Hotel.
Birioin at Boil, Roy-aratich.
Turkey, Chestaut Dressing, Gramberry Jelly.
Saidle of Muston, Wine Jelly.
Boilest Chicken, Colory Bance.

Mashed Potatoes. Baked Street Petatoes, rends Pesa, Asparagus, des Harrecte, Casiliforer au Grain.

Knglich Plum Pudding, Brandy Baues.

Charlette Resea. Grap Jelly.

Lee Uream and Rherbet. Asso ted Cake, Fruit.

Coffee. Tea.

A GREAT DINNER FOR ROCHESTER.

SPECIAL TO THE EVENING WORLD. The chef at Morrow & Day's Hotel submits the following menu: bill of fare for Tnankagiving dinner at Measra. Whiteemb & Downs's. It will be one of the best inners ever served in Moonester: Blue Points on half shell.

linners ever served in Mochester:

Bise Points on half shell.

Mock Turtle. Pures of Tomatoe au crouten.

Boiled sea Salmon, Anchory Bance.

Potato erequestes.

Boiled sea Salmon, Anchory Bance.

Potato erequestes.

BOILED.

Corn Beef with Spinach.

Lag of Mutton, esper sauce. Beef Tongue.

ENTIRES.

Tenderloin of Beef with Mushrooms.

Entires.

Tenderloin of Beef with Mushrooms.

Fig fritlers, brandy sauce.

Oyster patties.

Oyster patties.

Roast.

Ribe of Beef with brown Potatoes.

Ham champagne nance.

Sirloin of beef, horseradish,

Turkey, cranberry sance.

Young pig stuffed with chestuits.

Roman punch.

GAME.

Saddle of Venicon, Strawberry Jelly.

Wood Duck, Ourrant Jelly.

TealfDuck, Haspberry Jelly.

Wood Duck, Ourrant Jelly.

TealfDuck, Haspberry Jelly.

WOLTABULES.

Sweet Corn, Freuch Peas.

Quali on Toast.

YESTEADLES.

Sweet Corn, Freuch Peas.

HATOENAIDS.

Shalled. Radinbes. Furting Raied, Lettuce.

Spanish Orbester.

Spanish Cobeter.

Collety, Bancia, French Strawberries, with

Whipped Oream, Fruit Jelly. Rum Jelly.

Wine Jelly. Neapentan Cream.

Charlotte Russe.

Peach Meringue, Wanut Osks. Fig Oske, Lady Fingers.

Mottors, Hearts and Hands. Orange Uake,

Biller Coke, Lager Haisma, Almonds,

Filberta, Koglish Walnuts.

Apples, Oranges. Bansusa, Malaga Grapes, Catawba

Grapes.

Oracker and Cheese.

Coffee, Tea. Chocolate. Orackers and Cheese, Coffee, Tea, Chocolate,

#### SAMPLE FROM SYRACUSE.

INPECTAL TO THE EVENING WORLD, giving menu is here given:

Purse a la Reme,
Consomme d'Orisena,
BOUS PVEUVRE,
Riesoles a la Pompadour,
Olives. Colery. Olives.

718E.
Boiled Muscallosse. Sauce Genevoise.
Darus of Salmon a la Richelieu.
Peunnes Hollandaires.
RELEVE.
Oanvasback Duck. Hraise suz Naveta. Canvasback Duck. Braise anx Navet
ENTREE.
ENTREE.
ENTREE.
Filst Mignon of Beef a la Mirabeau.
Chevalisre of Officken any Champignon
Rice a la Conde.
Roman Punch. Roman Punch,
BOAST.

Bibs of Beef,
Boadde of Venison, Currant Jelly,
Turkey, Cranberry Nauce,
Young Pig, Appis Sauce,
Partendge, Bread Sauce,
Partendge, Bread Sauce,
Ohleken Salad, Lobster Nalad, Watercress
VEGETABLES,
Boiled Potatoes, Manhed Potatoes,
Baked Sweet Potatoes, New Beets,
Fried Paranips, Spinach,
Successah, Boston Nguash,
Stewed Tomatoes, Boiled Rice,
DEREFT. Bewed Tomatoes, house Rice.
DERENT.
English Pium Pudding, Brandy Sauce,
Appie Pie, Minco Pie,
Fruit Cate, Chocolate Ectairs,
Lady Pingers. Cream Puffs,
Wine Jelly, Chariotte Russo.
Reapolitan loc Cream, Fruit,
Requester Cheese, Bris Cheese, Coffee

#### A STURTEVANT HOUSE DINNER.

Pani Huss, chef of the Sturtevant House, submit the following menu as his idea of what a Thanks-

Green Turtle jaux Greeniës. Consomme de Volaille Regenoe. RELEVES. Timbales à la Rothschild. Timbales à la Hornes.

RELIGIERE.

Colory. Olives. Radiabes.

PIRE.

Balmon, Hollandaise. Sole au Gratin.

Cucumbers. Boiled Pota'oss.

BOILED. Jamtos New York die Capon, celery sauce. Jamto: New York,

Biowed Torrapin, à la Maryland. Tenderiom ef Beef, à la Sturtevent, Bmall Oyster Patties, à la Supreme. Etc alope de Vesu, à la Vennaise. Fliet de Grouse demi-davil, Fliet de Grouse gem-Fliet de Grouse gem-Fliet de Masser, Turker stuffed with Obestouts, Ribs of Prime Beef, Adle of Venison, with Currant Jelly. Canvas Back Duck Baddle of Venis

Sorbet à la Africaine.

Bolled and Mashed Potatose.

Gauliflower Dametais.

Baked Street Potatose.

White Turnips in Croam.

Fried Egg-Plant.

OLD DISSER.

Terrine de Pate-de-fois-gras. Uhicken Salad. Lobate
Salad. Boned Turkay and Truffice. Plakled
Oysters. Cold Quali with Jolly. Oysters. Cold qualt with Jelly.
DESSERF;
Mines Pie, Peach Pie, Custerd Pie, Neapoit
Oream, Biscults Glack. Sponge Cake, La
Fingers, Macaroons. Uharlotte
Russe. Bonbous,
Checes, Crackers, Nuts and Raisins,
Fruits. Coffee.

## TWO SIMPLE DINNERS.

For a simple, unpretentious dinner, and on alculated to remind the diners of a Thankagivin Day in the old farm-house, the following is suggested by the steward of one of the most pr

Botty.
Pot-au-feu.
BOILED.
Beef, Tomato Sauce.
Stewed Corn.
Boiled Pot BOLST.

BOAST.

Turkey, Cranberry Sance.
Lettuce Saica.

DESSERT.

Old-fashioned Bread Pudding.

Mized Fruit.

Another prominent chef furnishes the following with the introduction that " President Cleveland would not be disgraced by it."

# would not be diagraced by R." HORS D'GUVAR. German Bausages. Pickles. Boll Barley, Tomato. Fill. Bolled Codfish, Drawn Butter, Boiled Potatoes. ENTREE. Pork Chops, Apple Sauce, Corned Beef and Saucrkras BOAST, Turkey with American Stuffing. Catery, Plain or Balad. DESSERT. Mince Pis. Oranges, Grapes, Bananas. Coffee.

The following was given at the Sr. George propounded to the chef; Purse of Quali, à la Neapolitaire, Consommé aux Deufs.

Purse of Quali, à la Neapolitaire, Consommé aux Deufs.

Post D'GUYE.

Petits Timbales, Freach Olive, Celsry, Leons Bausages.

FOR BROOKLYN EPICURES.

California Salmon, à la Louis Phillips, with Potatoes e California Salmon, à la Louis Phillipe, with Potatoes en bitrpries.

Saddie Southdown Mutton, à la Anglaise.
Larded Fliet of Beef, à la Savarin, Sevestbreads en tirloin Beef and Yorkshire Pudding, Philadelphia Turkey, Truffles, with Chestaute and Granberry Jelly.

Yang Taller Budding, Philadelphia Turkey, Truffles, with Chestaute and Granberry Jelly.

Masned Potatoes, Canliflower au Gratin, Boiled Potatoes, Franch Feas, Crean Spinach with Eggs, String Besses.

English Plum Pudding with Brandy Sause.

Alues Ple, Pumpkin Pla.

Fancy Ioc Cream.

Cafe Noir.

#### JERSEY CITY'S IDEAL. Chef Riachart, who left the White House kitches to superintend at Taylor's Hotel, has this idea of a

good Tunk giving dinner: Blue Points on the Ha I Shell.
SOUP
Chicken Consonme a la Yiotoria,
ROSA D'GUVAES
Epanish Olives. Pickled Wainuts. Spanish Olives. Pickled Walnuts.
First.
Filst of Soin & Is Matelote Norevolt.
Futato Grountied
SELEVIA.
Saddle of Southdown Mutten.
STRING BEARS.
Punch as Esten.
Bookers.
Spokers.
Spokers.
Spokers. Milk Pig. Fried Appearance of Oblehen his ENTREES.
Filet of Beef, piqué à la Codard. Breast of Oblehen his Beine Margét Aspie de Fole Gras en Bullvos.

Quall sur Oamopé.
Salada.
DECENTIT.
English Flum Pudding.
Brandy Sance. Puncikin Pie. English Press. Brancy season Minos Pie. Vanilia Ice Oream.
Grapes. Oranges. Nuts.
Boquefort and Bris Onesse.
Oate Note.
Day's Hotel submits

following menu:

OYSTERS.

Blue Points on the half shell.

SOUP.

Bisque of Lobster.

FISH.

Baked Trout, with Port Wine Sauce.

Potatoes Hollandaise.

SOULED.

Bmoked Tongue, with Spinsen.

Boiled Chicken, with Celery Haum.

ROAFTS.

ad Tongue, with Spinach.

Boiled Chicken, with Celery Haues.

Burkey, with Uranberry Jelly.

Bucke County Unicken,

Bouthdown Mutton, with Jelly.

ENTREES.

Filet de Bourf pique à la Paristenne.

Chickes Croquettes à la Italianne.

Macaroni à la Blenbein.

Epigrans of Lamb.

VECUTALLES.

Potatoes, Egg Plant, Sivest Potatoes, Spinach.

DESSENT.

Plum Pudding, Mince Ples.

Vanilla Ice Cresm.

Fruita.

Café Noir, GETTING COMPLICATED.

Notional and New York State Politics Some-

what Mixed. The campaign of the spotlamen goes merrily on, while Gen. Harrison, who has the death y of the combatants in his control, sits serenly at his India-napolis fireside and wisely keeps his own counse and a scrap book.

This latter is expected to, and, undoubted will

This latter is expected to, and undoubted will be of great assistance to the President-elect when he shall at list exercise his functions as the great arbitrator and end the dispute for place.

In this State, where the rivals for Cabinet honors and bossanip were supposed to have practically agreed upon a division of the apolis of the election, there is rumor of a hitch in negotiations and a resumption of the conflict.

Ex-Senator Warner Miller is credited with seceding from the 'Big Four,' declaring war on Tom Platt and relying upon the fact that he and his forty followers at Chicago gave Gon. Harrison the opportunity to become President to give him the strongest 'pail' with the new Administration.

the strongest 'pull" with the new Administration.

The possibility of his success depends largely, it
is thought, upon the character of Gen. Harrison,
Does he consider ante-convention featy more
worthy of reward than the honest and carnest
post-convention work of ex-Senator Platt, whose
supert management had so much to do with the
success of the Republican National ticket in this
state?

Both men undoubtedly have strong claims upon
the incoming Administration, and Gen. Harrison
is known to carnestly desire the harmony of the
Republican factions in this State, which can hardly
be accomplished at long as there is a breach between these leaders.

Unless the friendly relations heretofore existing
are re-established, Gen. Harrison will find himself
planed in a most uncomfortable position revarding
the distribution of New York's share of the Federal
patronage. Mr. Platt denies the rumored rupture with ex-

paironage.

Mr. Platt denies the rumored rupture with exSenator Miller, probably with the idea that peace
will yet be restored and the "Big Four" again be
cemented by ties of mutual interest.

With Warner Miller going it alone, the fight for
the Speakership of the Assembly assumes a new
and interesting phase.

Miller's withdrawal absolved all the leaders
from the agreement not to meddle, and each will
put his largest finger into the pie.

Friends of both Gen. Husted and Fremont Coie
assert that this new complication is beneficial to
the interest of the candidate whose success they
most desire.

Cole thinks that with Platt's active support there
is no possibility of defeat for him.

On the other hand, it is remembered that Miller's
friends were in the majority in the Chicago Couvention and that his influence exerted on prehags
two-thirds of the Assemblymen whom young Cole
considers in line with his supporters would succeed in bringing them over to vots for the Baid
Eagle.

The Last and Unkindest Cut. [From Judge. 1



Mr. Henderson (rejected)-It grieves me than I can say to have a parting like this. Miss Eccleson—Why don't you get a wig, then, and let the parting come at the side? I think myself it would be more becoming.

Pete Cor way Signs with Pittsburg. PITTEBURO, Nov. 26 -Pete Conway has signed a Pittsburg contract at last. President Nimick closed negotiations with him yesterday. As the salary limit rule dees not go into effect until Dec. 15, his compensation will likely be \$3,500.

At the Hotels.

At the Albemarie are F. W. Hawley, of Rochester; Edwin Kerrison, of New Haven, and E. N. Morison, of Baltimore. Prominent at the Brunswick are S. Bigelow, of Boston; F. S. Young, of Troy; H. Crawford, of Chicago, and W. T. Small, of St. Paul. At the Fifth Avenue Hotel are G. W. Prescott, of Manta; Oliver W. Mink, of Hoston; J. A. Herting, of Chicago, and J. Scott Ward, of Pittaburg. M. A. Yoke, of Boston; G. R. Metcalf, of Eric, Pa.; Prof. Vitram, of Philadelphia, and Eugene A. Flood, of Patchoffue, L. L., are at the Hotel Bartholdi. Among recent arrivals at the St. James are J. B. Pawling, of Hoston; Joseph May, of Cincinnati; John A. Grady, of Toronto, and W. H. Thomas,

Barr, of Louisville.

Among the Gilsey House guests age A. E.
Stevens, of Chicago: James Jugalia, of Messachusetts; B. F. Gamorili, of Baitmore, and W.
B. Bayley, of Washington.

W. W. Scranton, of Scranton, Pa.; D. W. Maber, of Ballston; F. E. Vogel, of Calcago; J. W. Snelling, of Washington, and O. C.-Ewart, of KansacCity, are at the Hoffman House. Among the recent; arrivals at the Astor House are J. J. Edmonson, of Pm. adelphus; T. M. Pages of St. Louis; E. C. Van Duzer, of Elmira; W. H. Wight, of Boston, and Leon Seliger, of Baltimore. At the Grand Hotel are Cap', Join J. Cochran, U. S. A.; Col. P. S. Michie, of West Point; Lieut. Henry Kirby, U. S. A.; C. S. Vernos, of Philadelphia, and Robt. C. Paxton, of San Antonio, Tex.

# That Tickling

In your throat arises from catarrh, and as catarrh is a constitutional disease the ordinary cough medicines all fail to hit the spot. What you need is a constitutional emedy like Hood's Sarasparilla, which, by building up the general health and expelling the scrofulous tains which is the cause of catarrh and consumption, has restored to perfect health many persons on whom these torsets of the perfect health many persons on whom these liseases seem to have a firm hold. Many unsolicited ter-timonials prove beyond question that Hood's Sarse-parilla does positively cure catarrh. Catarrhal Affection

"For several years I had been troubled with a catarrhal affection in my throat, and had tried several kinds of medicine, but could find nothing to help me. My wife wanted me to try Hood's Sarsaparilla, and I must say I was very much benefited by using it, and would recom-

mend it very highly to any one having asthma st materin " ELIAS P. DEVECHS, firm of Devrice & Peter **Quick Consumption** "I am happy to say that my wife was cured of a very bad cough and what was called "quick consumption," by Hood's flaresparille. She was restored to perfect health, which she has enjoyed over since." FRANK OTIS, Ber-

Hood's Sarsaparilla

Sold by all druggists. \$1; six for \$5, sPrepared only by O. L. HOOD & CO., Apothecaries, Lovell, Mess. 100 DOSES ONE DOLLAR